

Strawberry Cream Cheese Bites

A no-bake recipe

Ingredients:

- 2 (8-ounce) packages cream cheese, room temperature
- 1/2 cup powdered sugar
- 5 tablespoons sugar, divided
- 1 teaspoon vanilla
- 1/2 cup sour cream, room temperature
- 3/4 cup diced strawberries
- 1 cup fine graham cracker crumbs



Directions

1. Line a baking sheet with parchment paper. Set aside.
2. Place cream cheese, powdered sugar, and 4 tablespoons sugar in the bowl of a stand mixer. Beat until combined. Add in vanilla and sour cream, beating to combine.
3. Combine strawberries and remaining sugar in a small bowl. Fold into the cheesecake mixture.
4. Using a 1-inch round cookie scoop, scoop mixture and place on the prepared baking sheet. Cover and freeze several hours until firm.
5. When firm, remove from freezer. Roll balls in graham cracker crumbs, coating evenly. Place in sealed container and freeze until ready to serve. Insert a lollipop or popsicle stick in the center of each for easier serving.

Makes 14 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.